

AGRICULTURE.

DR. J. B. RITCHEY, EDITOR.

Soiling Cattle.

American Cultivator.

The time has gone by when advocates of the pasturing of stock can sneer at those who soil as being impelled to this system by lack of good fences. It is true one of the important advantages of soiling is that it enables farmers to dispense with these costly encumbrances. But soiling has other advantages which farmers, in all places where land is expensive, are learning to appreciate. The prevalence of weeds in pasture lots is well known, and is undoubtedly the cause of much of the difficulty in keeping land clean when it comes to be plowed and chopped. Not only this, but the tramping of stock over fields is injurious to the soil. The manure which animals drop while in pasture does much less to maintain fertility than an equal amount made in the barnyard, and applied after sufficient fermentation to make its plant food available.

Notwithstanding the increased cost of maintaining animal heat in winter, it is a common remark among farmers that it costs less to keep or fatten stock in winter than during the summer months. Nearly all the cattle and sheep sent to market by eastern farmers are fall and winter fed. They are turned off towards spring because then farm work presses, and further feeding becomes too expensive. Yet no fact is better known than that a little meal in conjunction with green feed will do more good than it can with the dry fodder, which usually constitutes the bulk of the winter ration.

The time is coming when summer feeding of stock will be much more common than now. Large stacks of straw can be worked up into manure much more readily in summer than in winter. Possibly stock cannot be induced to eat it at this season, but in winter they only eat it as pressed by hunger and at little or no profit. In summer the straw may not be eaten, but those animals which are meal fed will work a large amount of straw into valuable manure. It will decompose rapidly at this season, while in winter three-fourths of the time is frozen or covered by snow and ice, so as to be practically inert.

Winter made manure is filled with weed seeds from hay and other forage that is generally allowed to ripen before cutting. What manure is made in summer is, or may easily be made, free from injurious weeds. Piling it up even for a week will destroy their vitality where weed seeds are known to exist. Of course the soiling crops proper will be cut green and be entirely free from weed seeds, and this is an advantage from soiling which in the long run makes it less laborious than feeding with myriads of weed seeds sure to go into the manure, and require much expense and labor to extirpate them.

The amount of feed that can be grown and the number of stock kept on a given area is much larger by soiling than by the pasture system. Wherever a horse, cow or sheep sets its foot, the tender grass is crushed and its growth injured. Everyone knows that stock feeding on an acre will not get nearly the amount of feed from it that may be secured by mowing; and red clover, which is probably the most productive of the pasture forage plants, is not nearly so productive or valuable as fodder corn, sorghum or other crops used for soiling. Clover, when used as soiling plant, may be cut three or even more times in one season on rich land. But in pasturing it is doubtful whether an entire season's range of the field will give cattle an equivalent to one of these cuttings.

We do not urge the indiscriminate adoption of the soiling system. There are many places where land too rough or too poor to profitably till can only be used for pasturing, yet such land is insufficient to produce the beef, milk, wool and mutton which our people require. The greater portion of our stock is now kept on land better fitted for cultivated crops than for grass, and it is to all farmers so situated that we suggest some trial of the soiling system. Altogether too much of our labor is expended in producing grain in such quantities that markets are glutted, and it has to be sold at a loss.

Let us divert some of this labor and some of this land to the feeding of stock, thus increasing the fertility of the soil. The excess of grain production will thus be checked. What is produced will be grown as a profit, and thus the hard times of which

grain-growing farmers have lately been complaining will be mitigated, if not entirely changed for the better.

Breeding for Sex.

I kept two service bulls last year, and kept a careful record of all cows served as to the time of day. My young bull served thirteen animals, and every one served in the first stage of the heat has dropped a heifer calf, and every one served in the evening of or last of the heat has dropped a bull calf. My old bull Hindoo 3d 5685, served forty cows, and all that have calved to date that were served in the first of the heat, except three, have dropped heifers, and all but two or three served in the last of the heat have dropped bulls. I should like to know if any other breeder has paid attention to this matter. Before I owned bulls I bred my cows at night after working hours, sometimes as late as 8 or 9 o'clock, and in two years had bull calves all the time. Some old dairyman told me to breed early in the morning for heifers, and my experience confirms me in the belief that it will work.—C. B. C., in Country Gentleman.

An Intelligent Agriculturist.

Tex. Siftings.

"Got any cow bells?"

"Yes, step this way."

"Those are too small. Haven't you any larger?"

"No, sir, the largest ones are all sold."

Rusticus started off, and got as far as the door, when the clerk called after him:

"Look here, stranger, take one of these small bells for your cow, and you won't have half the trouble in finding her; for when you hear her bell you will always know she can't be far off."

The farmer bought the bell.

Some Facts About Food.

The Cincinnati Enquirer offers the following advice on an important subject:

It is plainly seen by an inquiring mind that, aside from the selection and preparation of food, there are many little things constantly arising in the experience of every-day life which, in their combined effect, are powerful agents in the formation, or prevention, of perfect health. A careful observance of these little occurrences, and inquiry into the philosophy attending them, lies within the province, and indeed should be considered among the highest duties of every housekeeper.

Milk when swallowed rapidly by the glasseful is very unwholesome. A quantity of it entering the stomach at once is changed from a fluid by the acid juices of that organ into a hard cheesy curd, though which the gastric juice cannot pass; it is turned over and over, and, as only its surface can be reached, it digests very slowly. It is sometimes fatal to a weak stomach. It should be taken slowly, eaten with something else, or sipped by the spoonful.

"Eggs should be cooked either very soft, or so hard as to be easily crumbled to a powder. The intermediate stage is toughening to the albumen, and renders it insoluble to the gastric juice; these insoluble portions are often delayed in the stomach or intestines until they putrefy, and the sulphuretted hydrogen and ammonia evolved become poisonous to the intestinal canal."

The same authority says that "flesh food in the form of croquettes passes rapidly through the stomach without being dissolved by the gastric juice; but meat when taken in large pieces, is entirely digested."

Drinking very cold water near the time of a meal arrests the process of digestion until the temperature of the stomach, which has been reduced, is restored to its normal state. Too much fluid dilutes the gastric juice, and has to be absorbed before digestion can go on.

The unwholesomeness of pie crust, short-cake and baking powder biscuit may be prevented in part by a thorough mixing of lard or butter—the latter is the better—with the flour; otherwise it will cake and the starch will not burst, and a sodden dough is the result. A small quantity of baking powder is a help to a more even distribution of the shortening, and makes such pastry more wholesome.

Never allow opened fruit, fish or veg-

etables to stand in the tin can. Never stir anything in tin, or if you do so, use a wooden spoon. In lifting pies or cakes from bright tin pans, use great caution that the knife does not scrape off flecks of the bright metal.

Never make tea in a tin pot. The tannin, which is acid attacks the tin and produces poison.

Never use water that has stood in a lead pipe over night. Not less than a wooden bucketful should be allowed to run first.

Never use water from a stone reservoir for cooking purposes.

Never allow fresh meat to remain in paper; it absorbs the juices.

Never keep sugar or yeast in stone crocks or jugs; their acid attacks the glazing, which is said to be poisonous. Glass for either is better.

All cooking utensils, including iron pots, should be rinsed after washing, and carefully wiped on the inside with a clean, dry cloth. A soapy or greasy dish-cloth should never be used for that purpose.

A Fruit Evaporating and Canning Establishment.

Shelbyville Gazette.

Mr. J. C. Akin, proprietor of the Evans House, has erected and has in full operation an extensive fruit evaporating and canning establishment. The main room, or, more properly, the evaporating room, is 20x30 feet, in which is arranged the tables and other necessary fixtures. The canning room is 12x50 feet and contains the boiler, water tanks, etc. The capacity of the evaporator is from 60 to 75 bushels of peaches or 100 bushels of apples every 24 hours, and from 500 to 600 gallon cans of fruit every 12 hours. Mr. Akin also has a vinegar generator, in which he uses the peelings and cores of the evaporated fruit in manufacturing an excellent article of vinegar. Besides this he operates a large cider mill. Everything is kept clean and tidy, and we trust it will be liberally patronized by the farmers of our county.

Evaporated fruit generally commands about double the price of fruit dried by the old process. This fact is worthy of their attention and consideration. To the many extensive fruit growers of our county we would suggest that they pay a visit to this establishment, for we believe it can be made a source of much profit to them.

Trades for American Boys.

St. Nicholas.

The trades in our country, of late years, have been almost monopolized by foreigners. The American boy, however, when he does take a trade, goes straight on to the top of the ladder. It seems as if our boys would rather be fourth-rate lawyers, or physicians, than earn their living by working with their hands. Only the other day I read in a New York newspaper of a young lawyer in a distant city, whom I knew some years ago when I resided in that section of the country, who literally starved to death. He made scarcely any money, was too proud to tell of his want, lived as logs as he could on crackers and water, and was found one day in his office, dead from lack of nourishment. He should never have entered the legal profession, for he had no ability in that direction. As a farmer or a mechanic he might have lived a long, useful, and successful life.

No boy, of course, should enter a trade unless he feels himself fitted for it; but, on the other hand, he should not, it seems to me, let the false pride against manual labor, which now prevails to such a wide extent in our country, prevent him from endeavoring to do better work with his hands than in his inmost thoughts he knows that he can do with his head.

Rice Croquettes.

Thoroughly wash half a pint of rice; boil it in a pint of milk for thirty minutes; whip into the hot rice two ounces of butter, two ounces of sugar, salt, and the yolks of two eggs. If the batter is too stiff, add a little more milk. When cold roll it into neat balls, corks or cones, which should be dipped into beaten egg, rolled in fine bread or cracker crumbs, and fried the same as doughnuts.

Four hostile newspapers are more to be feared than a thousand bayonets.—Napoleon I.

Reading Habits.

Novel-reading, if indulged in systematically, will almost inevitably result in the acquirement of many false ideas of life. Love is unduly magnified as the sole aim and end of life, in books of this class. The homely duties and aims of common life appear dull and distasteful to the habitual novel-reader, who is always expecting and longing for some wonderful and romantic event to happen, which will cast a rose-colored glow over all things. The highest aspirations of the novel reader are directed toward something vague and unformed in the future, and there is a dangerous inclination toward an overbalance on the side of feeling and sentiment.

But there are novels, and novels. And the celebrated and great novels are by far the most entertaining to the ordinary reader whose early education has not been neglected, and whose mind has not been warped by reading only of sentiment and unhappy romance. It is not advisable to force children to read only that which is solid and instructive, but they should not be permitted to choose their lighter reading without counsel and advice from those who are competent to give it. Books that are worth reading are generally worth reading again. Those which overflow with profound and beautiful thought, and are replete with solid instruction, should be in every man's library, if he can afford to buy them, and thus be easily accessible to his children.

But in children good habits of reading can be cultivated. They can be taught how to read and what to read. Their young, unformed, impressible minds can be led up to a high plane, in which they will find enjoyment as well as gain useful knowledge. Allow a child's mind to become vitiated by reading anything and everything, and his education will never amount to much. After reading tales of blood and thunder, pirate life and forest adventures, he will find history and biography tame, and solid reading will become a task and not a pleasure.

Overcoming Prejudice.

Mr. Parmentier, in 1783, introduced potatoes into France in a novel manner. Having planted a considerable breadth of them at Montreuil, near Paris, he gained an audience of the unfortunate Louis XVI, in the course of which he inspired His Majesty with ideas of the value of the potato.

"But how are we to make people eat what they are prejudice against," inquired the king.

"Sire, if Your Majesty will afford me a little aid, that prejudice shall be removed," replied Parmentier.

"To overcome prejudice is difficult, but how can I aid you, M. Parmentier?"

"If your Majesty will graciously order that a soldier shall mount guard in my potato field at Montreuil, potatoes shall be all the fashion in less than six months."

The king laughed and granted Parmentier's request. Thenceforward a military guard might be seen promenading with measured step the naturalist's potato field.

"How precious must that blue-flowered plant be!" thought the lookers-on. No more fear of leprosy—no more dread of poisoning. The highest people of France were proud to eat potatoes.

Clay's Degenerate Descendants.

Augusta Chronicle.

All the grandsons of Henry Clay were dissipated. The brightest of them was Henry, who was shot dead in a bar-room not long ago. It is recalled that "James, the eldest, was at one time engaged to Miss Maggie, daughter of Senator Beck. His habits compelled her to break off the engagement. When her marriage with young Mr. Corcoran, nephew of the banker, was arranged, Clay sent him word that the ceremony should never occur. So fearful was Miss Beck of some tragedy at the church that when she arrived at the door she did not want to have her wraps thrown around her, but nervously threw open the carriage door and ran into the vestibule. It was a cold, raw day, and she caught a cold, which resulted in her death before the honeymoon was over. The young man's threat did end in a tragedy."

Magnolia Balm

is a secret aid to beauty. Many a lady owes her freshness to it, who would rather not tell, and you can't tell.

FOR THE WEST, AND NORTHWEST.

MISSISSIPPI, ARKANSAS

—AND— TEXAS.

FLORIDA

AND THE Winter Resorts OF THE

SOUTH!

TAKE THE

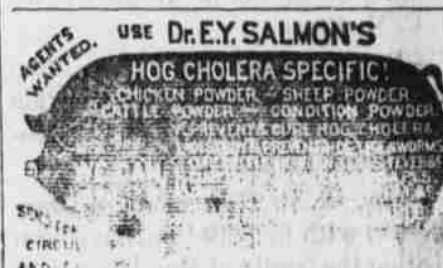
N. C. & St. L. R'y.

THE

FAVORITE!

CALL ON NEAREST TICKET AGENT, Or Address

T. W. FOWLER, Ticket Agent, or
W. L. DANLEY, G. P. & T. Ag't,
NASHVILLE, TENN.
D. B. CARSON, Agent, McMinnville, Tenn.



Sold by J. B. RITCHEY,
McMinnville, Tennessee

MANSFIELD'S LOUISIANA CREOLE



HAIR RESTORER!

WARRANTED to restore gray hair to its original color, beauty and softness; to stop it from falling out; to restore a vigorous circulation to the fluids; to give tone to the secretions of the scalp; and to keep the head free from dandruff.

AS A HAIR DRESSING

It is Unsurpassed.

It is delightfully perfumed, pleasant to use, and

the

GEM OF HAIR RESTORERS.

It will not stain the skin, or soil the finest linen,

and will cause the hair to grow where it has suffered injury or decay by neglect or disease.

NONE GENUINE

without the trade mark of the inventors. Ask

your Druggist for it.

MANSFIELD MEDICINE COMPANY,

MEMPHIS, TENN.

SOLE MANUFACTURERS.



DR. BIGGERS' HUCKLEBERRY CORDIAL

FOR THE BOWELS & CHILDREN TEETHING

It is THE GREAT SOUTHERN REMEDY for the bowels. It is one of the most pleasant and efficacious remedies for all summer complaints.

At a season when violent attacks of the bowels are so frequent, some speedy relief should be at hand. The wearied mother, losing sleep in nursing the little one teething, should use this medicine. 50 cts. a bottle. Send 2c. stamp to Walter A. Taylor, Atlanta, Ga., for Middle Book.

Taylor's Cherokee Remedy of Sweet

Gum and Mullein will cure Coughs, Croup,

and Consumption. Price 25c. and \$1 a bottle.